



New Year Pork Tenderloin

Ingredients:

- Tenderloin
- 7 red potatoes
- Dash of Onion powder
- olive oil
- Dijon mustard
- rosemary
- salt
- apricot jelly
- Black eye peas or another veggie

Directions:

1. Preheat the oven to 375 degrees F (190 degrees C). Roast 5-7 minutes each side
 2. Heat the olive oil in a large skillet over medium-high heat. Coat the pork tenderloin, and brown in the hot skillet on all sides. Transfer to a casserole dish. In a medium bowl, mix together Dijon mustard with apricot jelly. Slather the tenderloin with this mixture.
 3. Cover the dish, and bake for 1 1/2 hours in the preheated oven. Pork should be fork tender.
 4. Microwave Potatoes for four minutes, poke, put on oil, salt and rosemary
- Optional - Serve with black eye peas